

School for Housewives

By Marion Harland

Housekeepers' Exchange

PHILADELPHIA, housewife leads off with a useful contribution: "Spices of camphor rubbed over the hot iron mark on top of sewing machine will remove the scar in few minutes' rubbing. This is in response to 'ignorance.' I have rescued these white marks from furniture many times with it."

"I will also mention that sweet spirits of nitre will remove ink spots from furniture. It requires a little more time and perseverance than removing the heat marks, but I have frequently rubbed ink spots fresh and old from my writing desk in this way. C. G."

"THE LETTER FROM 'A DISCOURAGED FRIEND' seemed so pathetic that I feel tempted to give her the benefit of my past experience. As is usually the case, it was a dear teacher."

"My health gave way at 27 years of age, and I am sorry to say I can see how useless some of it was."

"Good housekeeping is always desirable, but it can be carried to extremes, and a person can so arrange her work that she can do a great deal of it sitting down. Let your children help in every way possible, such as shelling peas, washing beans and washing all vegetables. Your oldest girl is old enough to make her own bed, and see that she does it right till she has really learned. She can also clean the lamp chimneys very easily, as her hands are small, and will readily go inside the chimney. When you wash, hang up larger pieces yourself, but let her hang up the smaller ones, and it will save you a great many steps, and will not hurt her in the least."

"Get oil cloth and make you an apron of dark color, after the style of butchers' aprons. They need no sewing, only strings of calico. Use lots of stockings for overshoes and have them come well up on the arms above the elbow; make them for yourself and for your little girl, and you will find a great saving in washing and ironing. Perhaps he is thoughtless, but willing if his attention is called to your needs."

"I CAN NOT BRING MYSELF TO 'cut' or 'boil down' a letter which is almost too long to get place in our strait territory. It is so full of pertinent suggestions and practical womanly sympathies that I prefer to leave out something I should like to say rather than rob discouraged housekeepers of one morsel of 'Experience's' wisdom and sisterly cheer."

"I CAN YOU TELL ME HOW TO clean a white chiffon veil with black figs?"

"Also how I can whiten a white waist that has become yellow during the winter."

"EVEN PROFESSIONAL CLEANERS hesitate to undertake the cleaning of a chiffon. They say it has not enough to stand it. I am afraid I cannot do it with dry flour and shaking it out two hours later."

"I LEARNED RECENTLY SUCH A trick way of cleaning window panes: give the first with a cloth moistened with warm water, then immediately rub with a soft cloth. K. T. A."

"I READ IN A LATE PAPER ABOUT a fluid that one of the readers said she used, but I think I can make the washing more easy if I suggest to my fluid are followed. Have not very good health and have been washing to do. I find it a wonderful help to me. It is called 'The Great Life or Potash' and a bottle of household ammonia and live cents worth of salts of tartar. Have a gallon of boiling water, pour on the live, stir until dissolved in the water, add the ammonia. When nearly cold add the salts of tartar, put in jug and keep out of reach of children. Rub on with brush or bottles where the jars are not handy. Put a coffee cupful in a No. 6 boiler. First have the clothes in cold water over night. Have the boiler half full of water and cut up in bits of any kind of laundry soap in small pieces. When near the boiling point add the soda, wring out your clothes and put in

boiler, and you will be surprised. When they boil ten minutes wash on the board and rinse in the usual way. This is the best preparation I ever saw or used, and I hope some poor housewife will be helped by this as I have been by your most valued column. MRS. MIKE."

"ANY LABOR-SAVING SUGGESTION of this sort I am more than happy to pass on. There is no danger that a woman's work will be made too easy, no matter what number of helps she has."

"IN A RECENT ISSUE OF YOUR paper someone asks for a recipe for putting up gooseberries. I am fond of these berries and sometimes make jelly of them. My favorite method is stewing them thoroughly, without too large a quantity of sugar, as one usually stews them for table sauce. Fill jars to the brim, boiling hot, and seal immediately. Mine always keep well. Of course, the berries must be 'topped and tailed' and well looked over."

"Yours truly, MRS. C."

"LET ANOTHER HOUSEWIFE ADD to this excellent recipe the recommendation to drain off superfluous syrup—or which there is always a goodly quantity—strain, bring to the boil, add more sugar, heated dry in the oven, and when this has fully dissolved, take from the fire and put up in tumblers. You will have a delicious tart jelly, as well as your preserved berries."

"I ONCE ASKED A WOMAN WHO was an excellent baker to give me her recipe for bread, biscuit, etc. She did, and when I read them over four times, not mentioned, so I spoke to her of it. She said, 'Why, anybody with good sense knows you always put flour in bread and biscuits. At any rate, I'll say, use good rubbers.'"

"A reader asks for pumpkin sauce. I feel bound to give the following, as it is certainly old-fashioned, but cannot vouch for it, as I can for the corn, and I am very doubtful as to whether it is what E. F. wants."

"Pumpkin Mush. Two quarts of sweet milk. Let it come to a boil. Have ready some stewed pumpkin mashed and the liquid drained off. Take a full pint of the pumpkin, a little butter and a teaspoonful of ground ginger. Stir gradually into the milk, as it comes to a boil, then add, slowly, a pint of Indian meal, stirring it constantly. If it seems too thin, add in equal proportions more pumpkin and meal, till the mush is so thick you can scarcely stir it. Boil well, and let simmer one hour, without a cover. Add molasses if liked or eat with sugar or milk. I hope that is near the recipe E. F. wants, and I thank you for the help and enjoyment your column is to me."

"E. P. H."

"AND I THANK YOU AND THE REST of the blessed sisterhood for your cordial co-operation with me in the endeavor to make the Exchange a genuine help and a continual comfort to tolling housewives all over our beautiful, bountiful land. God bless it—and you!"

"DURING THE CIVIL WAR, WHILE on a march, about eight miles southeast of Port Royal in the State of Virginia, on the 24th of June, 1864, I picked up a neat pocket Bible, morocco bound, gilt edge and brass clasp, with the following written on the fly leaf: Jeffrey Hufford, presented by his sister, Julia Hufford."

"I carried this precious little volume with me to the close of the war; have had it now nearly thirty-nine years, and prize it very highly, yet, if either the brother or sister or any of their near kin should see this item and will communicate with me I will send it to them. W. H. K."

"I PUBLISH THIS ON THE CHANCE that among our Southern readers there may be someone to whom the name given may prove familiar. Such a relic of a member of a family who fought in the great war would be of unspeakable value to any of his surviving kin or friends. I appreciate the spirit of fraternity that led the present holder of the precious book to send this word into the world, on the chance of its catching the eye of someone to whom it might prove of especial interest."

"I WOULD LIKE TO KNOW through your columns, or will enclose stamp, so you may answer direct if you prefer, what will keep air-tight (steel) iron stoves from rusting? When the weather moderates and the fires are not kept up constantly the stoves will rust right in our rooms, and they do not appear damp in other respects. What should be done before putting them away for the season? MRS. J. F. B."

"I DO NOT KNOW OF ANYTHING, unless you mix a little kerosene with the polish you use on the stove. You know that kerosene will take off rust stains, and it may prevent their coming by covering the iron with a light coating of oil. To keep the stoves from rusting during the summer, rub them well with some grease or oil, and if you can manage it, cover them with newspapers. This should prove efficacious."

"I HAVE LEARNED to make yeast that is always ready. I take 12 potatoes, boil and mash, and when cold I add 1 cup of flour, 1 cup of sugar, a handful of salt and four compressed yeast cakes, which have been put to soak some time before. Add warm water enough to make a thin batter and set in a warm place for an hour or so until light, and it is ready for use. It is still better if it stands over night. Keep in the cellar or some cool place, and when wanted stir well and use 1 1/2 or 2 cups for each batch of bread. Make your sponge, put in salt, sugar and yeast, and mix down hard. You will think this strange, but it is all right. When light put into pans. This is very nice—much better than setting bread over night, and quicker. MRS. H. P. H."

"Crust for One Pie. (No. 2.) (Contributed.) Five heaping tablespoonfuls of sifted flour. Rub into it one and a half

tablespoonfuls of butter; rub until smooth and crumbly. Wet with just sufficient water to make a stiff dough (about four tablespoonfuls is right). A pinch of salt is put into the flour. This makes upper and lower crust for a good-sized pie. Half the amount makes lower crust only."

"In making an apple pie the flavor is improved by putting in a little tea (liquid) to moisten the fruit. M. E. P."

"Marion Harland's Mayonnaise Dressing. (Repeated by Special Request of F. A. W.) An hour before making the dressing place in the icebox two eggs, a deep soup plate and a bottle of salad oil, and let them get chilled. Break the eggs carefully, drain off every particle of the whites and drop the yolks in the chilled soup plate. Squeeze a teaspoonful of lemon juice on the yolks, and with a silver fork stir them with a rotary motion. Begin at once to pour in the oil, a drop at a time at first, then a teaspoonful, lastly a tablespoonful. When the dressing is like a yellow jelly thin it with lemon juice to taste, a dash of paprika and a little salt and mustard. Stir well together and add more salad oil until at least half a pint has been used. As much as a pint may be safely stirred into two yolks, although less will be sufficient."

"Keep the mayonnaise in a cool place until wanted."

Some Excellent and Sensible Recipes

BY CORRESPONDENTS

Griddle Cakes.

(Contributed.)

One pint of sour milk, one teaspoonful of baking soda, half teaspoon of salt, one teaspoonful of sugar, two eggs and enough flour to make the batter of the right stiffness. MRS. J. K.

Ever-Ready Yeast.

(Contributed.)

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THE RIDING MISTRESS



A familiar figure in the stylish "academies" of the big cities, where the horse set congregates. She has all the grace of Diana, with the strength and ready nerve of an Amazon.

Pointers For the Parents

I HAVE a cousin, a young man, about 15 years old. His mother has sacrificed a great deal to keep him in school, and now he is in high school. That poor man has endured much suffering to keep him up in as comfortable a way as any boy could wish for. Now he does not seem to appreciate it in the least, as he insists on doing things contrary to her wishes, as staying late at school to see the ball game, at the same time knowing well that his poor mother is suffering at home on that account."

"Now she tells me that he goes to high school and nobody seems smart enough to tell him anything. You would help his poor mother a great deal if you could publish this and also your opinion of his actions. A. F."

WITHOUT WISHING TO SAY ANYTHING to condemn the mother, I think she is making the mistake of holding the boy too tightly. It is entirely natural that he should wish to stay after school and see ball games. He would not be a normal, healthy boy if he did not enjoy athletic sports. Of course, there may be circumstances that make it wrong for him to stay away from her, but you do not mention these. If she has a mouthful of right without undue strictness in insignificant things, I think that a quiet talk with him would have the desired effect of bringing him to a perception of the duty he owes to her. But one should not look for an old head on young shoulders, or make the mistake of forgetting that a boy of 15 is near manhood. He is not yet tied too closely to his mother's apron strings. If he is held in too strictly he is bound to break away sooner or later in a way he would not have attempted if he had been indulged within reasonable bounds."

"YOU ADVOCATE THE PRESENCE of children in the family, and beyond any doubt they greatly increase the happiness and security of the home, but when deep trouble and constant struggle in some form or other are so inseparable from life, in homes outwardly the most serene as well as in all others, do you not think it is selfish and unkind to bring children into this world and then to expose them to this battle of life?"

"Even when the strongest and best equipped to cope with the world, life is a constant battle, for the more refined and enlightened the person the more keen are the perceptions to suffering."

"I am aware that God has ordained existence and that His ways are wise even though inscrutable, but parents also have some responsibility in this line, and are given the power of free agency. C. C. A."

THERE ARE TWO SIDES TO YOUR question. I believe very firmly that if either parent has an inherited disease there ought not to be children. Also, if they are not able to support their children when they come they ought to think themselves the joy of offspring. But it is the ordinance of nature that the population should be kept alive by the succession of the generations, and if all men witholding life to the next generation it would not take long to put an end to the nations. Moreover, the pleasure and pain in life are pretty evenly balanced, and enough persons love life to be glad of the gift of existence. It is a good deal of responsibility to attempt to reform time-honored methods of race continuation."

"WILL YOU PLEASE TELL ME if it would be in good taste for my mother to attend the theatre with us? She is an elderly lady and has been a widow five years, but will always wear the widow's garb as long as she lives. My sister and I are both young girls, 17 and 19 years, respectively, and mother won't hear of our going alone even to matinees, and, of course, we would much prefer to have her with us as she is so lonely and needs much cheering up. Would it be better to go in the afternoon or in the evening, or at all, under the circumstances? ALICE."

THERE IS NO REASON WHY YOUR mother should not attend the theatre clad in mourning. Many persons do, and it would probably have a very pleasant effect upon her. It is not, however, considered in good taste to wear long veil to a place of public amusement. Many widows have neat black bonnets which they keep for such occasions as this, while they wear the deep veil at other times. As for the young women who have worn black for many years and who go to the theatre or opera, lightening the dress for the occasion so far as to lay aside the veil."

"THERE IS A LITTLE FRIEND OF mine in whom I am very much interested. He is in one of the children's

unhappy pairs whose coloring made a fine contrast. For the comfort of the dark-haired girl who hopes to marry a man whose locks are almost her own color, I'm going to quote a few of the things I have learned from a close study of some few hundred married couples."

Probably there is a more passionate attraction between a dark man and a fair woman than between a dark man and a dark woman. But this passionate feeling by no means always lasts. Indeed, it is apt to be succeeded by a feeling of boredom."

If, then, you want to inspire a fierce, overwhelming passion in your lover, you will have a better chance if you are in physical opposite."

But if you wish to inspire deep and lasting friendship, you will have a better chance by being his physical counterpart."

Looking round the women I know who are first and foremost their husbands' chums, I am amazed to find the majority are dark, and have dark husbands."

In the rare cases I know of where a fair man and a fair woman are the best comrades, I have invariably found that their pursuits are entirely different."

The fair man and woman are Saxon to the core, and love fields, animals, mud, long walks, and the play paths of Nature, while the dark couple crave excitement, and are mentally more acute."

DEPEND ON LIFE'S POSITION The conclusion of the matter seems to be that a man must choose his wife according to what position he wishes her to fulfill in his life. If he wants something to worship, something to brighten his eyes, something to provide relaxation when the day's work is done, he should choose a golden-haired maiden. If he wants passionate devotion and poetic fervor he should select a girl with raven hair and dark, glowing eyes. If he must run the risk of a vehement temper and a jealous disposition, if he is a farmer or a quiet business man he should marry his physical opposite, because the contrast is more poignant. But if he is a man dependent upon his brain for living, his first need is sympathy, and this will be found in the woman who is of the same coloring and similar temperament."

I know of dozens of good ladies who sigh their loudest and exclaim, 'Dear me! I shall see what we shall see when they hear that a dark man and a dark girl are going to make a match of it. According to them the doom of the unfortunate couple is settled because their hair and eyes are the same in color.'"

This is going too far. We've all known happy couples who were of the same complexion, just as we've known

unhappy pairs whose coloring made a fine contrast. For the comfort of the dark-haired girl who hopes to marry a man whose locks are almost her own color, I'm going to quote a few of the things I have learned from a close study of some few hundred married couples."

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